




Product Spotlight: Mint


To keep your mint fresh we recommend filling a small jar or glass with water, placing the mint in the jar and storing in the refrigerator until you are ready to use it.



H2 Spiced Halloumi Quinoa Bowl with Hummus

Root vegetables and halloumi roasted in smoked paprika, served in a minty quinoa bowl with hummus.

 30 minutes

 2 servings

 Vegetarian

25 February 2022

Bulk it up!

If you have spare vegetables laying around like sweet potato, pumpkin, zucchini, capsicum or even tomatoes, add them to the oven tray and roast with the other vegetables. That way you can pack leftovers for lunch.

Per serve: **PROTEIN** 35g **TOTAL FAT** 61g **CARBOHYDRATES** 58g

FROM YOUR BOX

WHITE QUINOA	1 packet (100g)
BETROOTS	2
CARROTS	2
HALLOUMI	1 packet
MINT	1 bunch
LEBANESE CUCUMBER	1
HUMMUS	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, balsamic vinegar

KEY UTENSILS

saucepan, oven tray

NOTES

Instead of roasting the vegetables in smoked paprika you can use sumac, ground cumin or coriander, or a Moroccan spice mix.



1. COOK THE QUINOA

Set oven to 220°C.

Place quinoa in a saucepan and cover with plenty of water. Bring to the boil and simmer for 10–15 minutes or until tender. Drain and rinse.



2. ROAST THE VEGETABLES

Thinly wedge beetroots. Quarter carrots lengthways. Dice halloumi. Toss on a lined oven tray with **oil, 3 tsp smoked paprika, salt and pepper**. Roast for 15–20 minutes until vegetables are tender.



3. MAKE THE DRESSING

In a large bowl whisk together **2 tbsp olive oil, 1 1/2 tbsp balsamic vinegar, salt and pepper**.



4. MAKE THE SALAD

Roughly chop mint leaves and dice cucumber. Add to bowl with dressing along with quinoa. Toss until well combined.



5. FINISH AND SERVE

Divide salad among shallow bowls. Top with roasted vegetables and halloumi. Dollop on hummus.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

